



THE LANDING
BAY OF ISLANDS NEW ZEALAND



The Landing Chardonnay 2022

TASTING NOTES

This wine offers a complex aroma of citrus, stonefruit, and spice characteristics. The palate has depth and intensity with mineral notes and a powerful finish with flavours of apricot and vanilla, balanced by a juicy acidity. A Chardonnay that shows richness alongside a tightly structured palate with layers of texture and pairs well with snapper, saffron, shellfish and other delicate flavours.

TECHNICAL ANALYSIS

pH: 3.23

TA: 0.55%

Alcohol: 13.5%

Allergens: None

RS: Dry

Blend: 100% Chardonnay

VITICULTURE

Clones are grown across eight blocks from vines planted in 2007, 2014 and 2015. Partial leaf removal on eastern/southern side only, to allow afternoon shading. Hand-picked over several weeks based on fruit condition, ripeness, and flavour profile. Under-vine mowing during the growing season allows controlled competition for water and nutrients.

WINEMAKING

Hand-picked, then hand sorted before whole-bunch pressing. Juice either goes direct to barrel or after overnight settling. Free-run juice and indigenous ferment. Approximately two-thirds of barrels are allowed to complete MLF. 45% new French oak in puncheon and barrique. 11 months in oak before blending to tank for 6 months further ageing. Crossflow filtered before bottling.

VINTAGE NOTES

A wetter than average early spring set up the vines with excellent canopies and good bunch weights. Summer and early Autumn was mostly dry and very warm although two events of strong winds and rainfall in early February delayed the ripening. The fruit showed excellent resilience to hang through and ripened well in great condition with fresh and vibrant flavours.

September 2021 – March 2022 Rainfall 892mm, GDD 1837°C

AWARDS & REVIEWS

Robert Parker 92/100

James Suckling 94/100